

We claim

1. A process for removing aloin, emodin and/or iso-emodin from Aloe Vera gel, characterized in that the
5 gel is brought into contact with an oxidase under conditions which are suitable for the enzymatic activity.
2. A process for preparing Aloe Vera gel with a
10 content of less than 5 ppm of aloin, emodin and/or iso-emodin, characterized in that the gel is brought into contact with an oxidase under conditions which are suitable for the enzymatic activity.
- 15 3. The process according to claim 1 or 2, characterized in that the oxidase is removed from the gel after the reaction has taken place.
- 20 4. The process according to claims 1 to 3, characterized in that the oxidase is a peroxidase or a laccase.
- 25 5. The process according to claim 4, characterized in that the peroxidase is peroxidase E.C. 1.11.1.7 from *Glycine max*.
- 30 6. The process according to claim 4, characterized in that the oxidase is oxidase E.C. 1.10.3.2 from *Rhus vernicifera*.
7. The process according to claims 1 to 3, characterized in that the oxidase is present in the form of an extract from a natural substance.
- 35 8. The process according to claims 1 to 7, characterized in that the oxidant used is hydrogen peroxide or (atmospheric) oxygen.

9. The process according to claims 1 to 7, characterized in that the enzymatic reaction is carried out in an aqueous suspension or solution of the Aloe Vera gel.

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10. The process according to in claim 9, characterized in that the suspension or solution is buffered.